INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

No. 1832 | Washington, D. C. | June 24, 1961

USDA Advisors Urge Research on Nutrition, Consumer Use

Research to develop new knowledge of human nutrition and how consumers actually use the foods they buy was recommended by members of the USDA's National Agricultural Research Advisory Committee at their quarterly meeting in Washington, D. C., June 14-16.

Too little is known about how various foods and combinations of food contribute to health and vitality, the committee said. Thus, information is needed on the functions of amino acids, fatty acids, carbohydrates, minerals and vitamins as a guide to the production, processing, marketing, and consumption of foods.

In addition, data also is needed on food composition and food consumption, including the adequacy of diets among various segments of the population, according to the committee.

Emphasis on six other broad areas of agricultural research was also urged. These include the need for expanded research on (1) elimination of undesirable residues from food and feed, (2) economic adjustments to balance production and consumption, (3) soil and water conservation and management, (4) new uses for farm and forest products, (5) merchandising and improvement of market quality, and (6) protection of crops, livestock, forests and their products from disease, pest and other losses.

Research to prevent undesirable residues—particularly pesticidal chemicals—involves basic work on insect physiology and pathology, the metabolism of chemicals in plants and animals, genetic and biological methods for control of weeds, diseases, and pests, and development of non-toxic chemicals, the committee noted. This research also includes work on the problem of radioactive residues in agriculture.

The committee said solution of economic adjustment problems will require increased research to improve methods of estimating production, to improve analysis of supply, demand, and price, to determine the impact of various government agricultural programs, to develop profitable production adjustments and to appraise foreign market demand and competition. Problems of low-income rural areas also call for attention.

Soil and water are indispensable resources that can be conserved if wisely used, the committee said in urging studies to find ways of preventing loss of soil productivity through wind and water erosion, leaching, oxidation, crop removal, soil compaction, and salt accumulation.

Expansion of basic research on the chemical and physical composition of agricultural products is needed to find valuable new nonfood uses for them, the committee said. Agriculture lags far behind other industries in quality control and promotion of its products, the committee said in stressing the need for marketing research.

Expanded research is also seen needed to develop improved methods for reducing crop, livestock, and forest losses. Weeds, diseases, parasites, insects, and forest fires cause losses that amount to several billion dollars annually, the committee said.

The committee is authorized under the Research and Marketing Act of 1946 to give advice to USDA on research and service work and to help get the cooperation of producers, farm organizations, industry groups, and federal and state agencies in carrying out this work.

Alfred J. Stokely, president of Stokely-Van Camp, Inc., Indianapolis, is a member of the committee.

N.C.A. Committee Studies MSSA Inspection Requirement

The N.C.A. has received a number of protests in response to the announcement by the Military Subsistence Supply Agency that it will require most plants supplying canned fruits and vegetables to the armed services to be sanitarily inspected and approved by the military veterinary services after January 1, 1962. The problem is being considered by the N.C.A. Procurement Committee.

The MSSA requirement, in the form of a "Notice to the Trade," was reported in the INFORMATION LETTER of June 17, page 193.

Bills Introduced To Authorize Marketing Orders for Apples

Bills to authorize federal marketing orders on apples, including apples for canning and other processing, have been introduced in the Senate by Senator Keating (N.Y.) and in the House by Representative Miller (N.Y.)

S. 2066 and H. R. 7715, identical proposals, would amend the Agricultural Marketing Agreement Act so as to treat apples exactly as grapefruit are now treated under the Act. Apples in all parts of the country would be subject to marketing orders.

Under the terms of the bill no marketing order could be imposed on apples intended for canning or freezing unless the Secretary of Agriculture determines "that the issuance of such order is approved or favored by the processors who, during a representative period determined by the Secretary, have been engaged in canning or freezing such commodity for market and have canned or frozen for market more than 50 per centum of the total volume of such commodity canned or frozen for market during such representative period."

USDA Appropriations

The Senate on June 20 passed and sent to conference the bill, H. R. 7447, making appropriations for the USDA for the fiscal year 1962. As approved by the Senate the bill provides $18,991,500 more for the Department than had been voted by the House.

The bill provides a total of $5.9 billion, $1.9 billion more than the appropriation for the fiscal year ending June 30.

The Senate bill would provide an additional $1,457,000, over the House allowance, for research by the Agricultural Research Service. Among the increases earmarked by the Senate Appropriations Committee are $20,000 to step up research on mushrooms and $20,000 to strengthen research on potatoes, onions and carrots.

For the Agricultural Marketing Service the Appropriations Committee

earmarked increases of $60,000 to initiate a study of maintenance of quality in citrus and $20,000 to conduct a study of methods for objective gaging of maturity of apples as an aid to harvesting and quality control.

The Senate, as did the House, voted $125 million in direct appropriations for the school lunch program, an increase of $15 million over the 1961 appropriation, and provided for the transfer of $45 million from Section 32 funds.

1960 Exports of Canned Foods by Quantity and Value

The volume and value of exports of canned foods during the calendar year 1960 have been reported by the Bureau of the Census, U. S. Department of Commerce, in its annual summary of exports, FT 410, *United States Exports of Domestic and Foreign Merchandise.*

Following is a summary of the value of exports of canned foods over the past five years:

	1956	1957	1958	1959	1960
	(*millions of dollars*)				
Canned vegetables	30	35	32	28	31
Canned fruits	46	45	54	50	54
Canned juices	29	31	31	30	27
Baby foods	3	3	4	4	3
Canned fish	13	12	11	17	14
Canned shellfish	5	4	3	4	5
Canned meats	9	18	8	10	9

Following is a summary of the volume of exports of canned foods over the past five years:

	1956	1957	1958	1959	1960
	(*millions of pounds*)				
Canned vegetables	225	267	212	197	205
Canned fruits	311	309	357	339	382
Canned juices (*gals.*)	31	34	32	28	28
Baby foods	14	11	16	15	12
Canned fish	63	51	32	54	35
Canned shellfish	19	17	8	13	12
Canned meats	21	35	17	23	22

On this page is a summary of 1960 exports of each of the classifications of canned fruits, vegetables, fruit juices, baby foods, canned fish and shellfish, and canned meat and poultry products, with comparisons.

S. R. Smith Appointed

S. R. Smith, Acting Administrator of the Agricultural Marketing Service since June 1, was designated Administrator on June 22 by Secretary of Agriculture Orville L. Freeman.

Mr. Smith's promotion to Acting Administrator was reported in the INFORMATION LETTER of June 3, page 180.

	1959		1960	
	Quantity (*pounds*)	Value (*dollars*)	Quantity (*pounds*)	Value (*dollars*)
Canned vegetables:				
Asparagus	30,239,868	5,785,090	31,175,247	9,786,803
Baked beans, pork and beans	6,458,726	674,569	6,373,559	635,258
Corn	5,924,087	919,922	5,930,830	899,481
Peas	8,448,653	1,295,082	7,092,129	1,042,949
Soups, inc. chowders and bouillons	16,575,115	3,085,060	26,086,145	4,441,871
Tomatoes	9,422,724	988,764	11,322,484	1,239,088
Tomato paste and puree	20,575,887	3,482,461	19,875,015	3,484,083
Tomato sauce for cooking purposes	9,179,304	1,300,328	1,423,213	188,007
Tomato juice	31,496,865	2,808,465	28,876,874	2,583,499
Beans, string or stringless	17,894,534	1,898,491	5,752,529	643,627
Spinach	1,771,443	190,083	2,381,446	257,761
Vegetables and juices, n. e. c.	11,943,092	2,101,816	13,448,810	2,545,807
Pickles, cucumber	11,470,985	1,053,360	9,519,827	886,677
Catsup, chili sauce, and similar tomato sauces	15,811,570	2,480,464	15,485,656	2,538,848
Total canned vegetables	197,213,453	28,063,655	204,653,764	31,174,359
Canned fruits:				
Grapefruit	11,260,136	1,757,547	12,097,577	1,843,240
Apples and applesauce	1,177,849	159,970	1,089,944	154,753
Apricots	7,039,253	1,149,648	9,608,496	1,553,228
Cherries	3,937,067	678,093	4,235,222	695,977
Prunes and plums	862,864	187,360	924,242	181,192
Peaches	134,259,526	16,209,840	177,469,361	20,645,787
Pears	10,066,878	1,708,733	11,361,146	1,893,262
Pineapple	88,384,034	13,868,205	73,076,664	11,581,750
Fruit cocktail	75,868,690	13,221,739	80,229,324	14,503,231
Fruits, n. e. c.	4,449,183	800,723	4,119,644	765,541
Preserves, jellies, jams, fruit butters	1,825,873	496,235	1,775,399	488,067
Total canned fruits	339,131,349	50,238,693	381,987,019	54,366,028
Fruit juices:	(*gallons*)	(*dollars*)	(*gallons*)	(*dollars*)
Pineapple juice (inc. reconstituted and concentrates)	3,130,938	2,528,011	3,685,588	2,301,360
Grapefruit juice, canned or frozen, single-strength (inc. reconstituted)	5,580,296	3,568,170	4,402,265	2,857,492
Grapefruit juice concentrate (hot-pack)	187,673	464,964	146,052	328,989
Orange juice, canned or frozen, single-strength (inc. reconstituted)	7,678,258	7,555,065	9,315,446	7,547,567
Orange juice concentrate (hot-pack)	568,125	2,190,059	696,189	2,459,192
Pear juice and nectar, including concentrates, canned or frozen (inc. reconstituted and concentrates)	1,915,088	2,640,454	1,184,546	1,440,962
Peach juice and nectar, canned or frozen (inc. reconstituted and concentrates)	762,502	1,047,640	584,381	794,098
Citrus juices, blended, canned or frozen (inc. reconstituted and concentrates)	2,964,144	2,528,088	3,210,253	2,401,084
Fruit juices, n. e. c.	5,446,826	7,508,042	5,158,801	7,188,514
Total fruit juices	28,234,450	30,030,523	28,443,523	27,319,258
Baby foods:	(*pounds*)	(*dollars*)	(*pounds*)	(*dollars*)
Meats	1,733,133	675,630	2,193,677	699,604
Vegetables	2,252,326	585,822	2,139,055	568,413
Fruits	10,731,920	2,917,012	7,466,990	1,924,642
Custards and puddings	463,715	138,283	279,500	74,360
Total baby foods	15,181,094	4,316,747	12,079,222	3,267,019
Canned fish:				
Salmon	13,825,940	10,638,661	11,923,909	9,829,813
Sardines in oil	1,271,215	292,713	264,228	65,413
Sardines not in oil	37,453,480	5,843,435	20,954,559	3,442,594
Tuna	232,919	138,856	516,423	236,168
Mackerel	743,046	134,088	1,304,793	210,740
Fish, n. e. c.	371,847	326,474	482,657	354,674
Total canned fish	53,898,447	17,375,127	35,446,629	14,139,402
Canned shellfish:				
Shrimp	2,876,493	2,898,453	3,482,247	3,383,034
Squid	9,156,111	905,516	7,530,392	691,418
Shellfish, n. e. c.	598,769	466,587	618,970	496,230
Total canned shellfish	12,631,373	4,270,556	11,631,609	4,570,682
Canned meats:				
Beef and veal	2,768,399	1,149,407	2,088,241	906,383
Pork hams and shoulders	784,793	528,069	750,228	575,776
Pork, n. e. c.	4,427,665	3,790,116	3,874,535	3,137,753
Poultry and poultry products	9,091,362	2,524,291	12,787,411	3,406,002
Sausage, prepared sausage meats, bologna and frankfurters	1,230,679	659,897	1,086,184	588,584
Meat and meat products, n. e. c.	4,516,316	1,056,711	1,675,071	467,557
Total canned meats	23,369,214	9,708,491	22,261,670	9,082,055

n.e.c.—Not elsewhere classified.

Meat Canned in May

under Federal Inspection

(Meat Inspection Division of ARS)

	3 Lbs. & over	Under 3 Lbs.	Total
	(*thousands of pounds*)		
Luncheon meat	12,532	17,680	30,211
Canned hams	29,123	356	29,480
Beef hash	210	5,182	5,392
Chili con carne	512	6,829	7,340
Vienna sausage	107	4,837	4,943
Frankfurters and wieners in brine	215	481	696
Deviled ham	.....	1,102	1,102
Other potted and deviled meat products	12	2,751	2,763
Tamales	79	1,308	1,387
Sliced, dried beef	26	284	310
Chopped beef	.....	270	270
Meat stew	143	9,836	9,980
Spaghetti meat products	317	11,641	11,958
Tongue (not pickled)	35	106	141
Vinegar pickled products	822	1,302	2,125
Sausage	.....	431	431
Hamburger	910	12,699	13,610
Soups	2,200	63,535	65,735
Sausage in oil	519	486	1,005
Tripe	.....	440	440
Brains	.....	246	246
Loins and picnics	2,147	137	2,284
All other products 20% or more meat	1,510	5,997	7,507
All other products less than 20% meat (except soup)	941	27,484	28,425
Total	52,361	175,420	227,781

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 237,272,000 pounds.

Stocks of Canned Foods on June 1 and Season Shipments

(N.C.A. Division of Statistics)

			Supply 1959–60	Supply 1960–61	Canners' Stocks June 1 1960	Canners' Stocks June 1 1961	Season Shipments to June 1 1960	Season Shipments to June 1 1961
			(*thousands of cases*)					
Green and wax beans	July	actual	31,931	31,873	4,729	4,482	27,202	27,391
Corn	Aug.	actual	42,823	37,374	7,599	5,151	35,224	32,224
Peas	June	actual	38,670	33,248	6,426	[a]2,921	32,244	30,326
Peaches	June	24/2½	33,722	34,703	4,667	[a]5,703	29,055	29,000
Pears	June	24/2½	11,589	10,809	2,303	[a]2,568	9,286	8,241
Apricots	June	24/2½	5,180	6,770	626	[a]1,810	4,554	4,960
Sweet cherries	June	24/2½	964	754	125	[a]79	839	675
Purple plums	June	24/2½	1,961	650	276	[a]38	1,685	612
Fruit cocktail[b]	June	24/2½	14,381	15,040	2,192	[a]3,127	12,188	11,913
Fruits for salad[b]	June	24/2½	1,074	1,108	337	[a]352	737	757
Mixed fruits[b]	June	24/2½	416	413	52	[a]55	364	358
Spiced cling peaches[b]	June	24/2½	751	808	129	[a]236	621	572
Figs[b]	June	24/2½	515	564	104	[a]140	411	424
Boysenberries-loganberries-youngberries[c]	June	24/2½	134	95	36	[a]19	98	77
Blackberries[c]	June	24/2½	177	165	51	[a]40	126	126
Red raspberries[c]	June	24/2½	39	43	2	[a]6	37	37

[a] Carryover from 1960 pack into 1961-62 season. [b] California only; reported by Canners League of California. [c] Northwest only; reported by Northwest Canners and Freezers Association.

Production and Utilization of Sour Cherries

Production of sour cherries in the five Great Lakes states is estimated from June 15 conditions at 124,000 tons, 16 percent more than last year and 3 percent above average, according to the Crop Reporting Board of USDA.

More cherries than last year are expected in each of the Great Lakes states except Michigan, where the forecast is down 5 percent but still is 5 percent above average. Both New York and Ohio report big increases over last year's short crops.

The June 1 forecast of the sour cherry crop in the Western states was 8,680 tons, 5 percent below 1960 and 14 percent below average. The total 1961 U. S. sour cherry production is forecast at 132,680 tons, 14 percent greater than last year and 2 percent above the average for 1950-59.

State	Production: 10-year ave. 1950–59	Production: 1960	Production: 1961 Indicated	Percent change from 1960	Utilization: 1960 Total sold[a]	Utilization: 1960 Total frozen	Utilization: 1960 Total canned	Canned as a percent of sales: 1960	Canned as a percent of sales: 1950
	(*tons*)	(*tons*)	(*tons*)		(*tons*)	(*tons*)	(*tons*)		
New York	23,090	11,000	23,000	+109	10,850	7,120	[b]2,900	27	20
Pennsylvania	9,940	9,000	9,500	+ 6	9,970	2,505	[b]5,658	57	64
Ohio	1,780	1,300	1,500	+ 15					
Michigan	72,150	80,000	76,000	− 5	79,800	48,250	29,350	37	58
Wisconsin	13,250	5,700	14,000	+146	5,560	3,275	1,915	35	52
5 Great Lakes states	120,210	107,000	124,000	+ 16	106,180	61,240	39,823	38	53
6 Western states[c]	10,092	9,140	8,680	− 5	8,507	2,928	4,509	53	47
Total, 11 states	130,311	116,140	132,680	+ 14	114,687	64,168	[b]44,332	39	52

[a] Includes fruit sold for fresh market, freezing, canning, and brining. [b] Includes some quantities brined. [c] Mont., Idaho, Colo., Utah, Wash., and Ore.

F. Lowden Jones

F. Lowden Jones, 68, retired general manager of the Walla Walla Canning Company, Walla Walla, Wash., died in his sleep June 19.

Mr. Jones was a pioneer of the canning industry in the Northwest area and had been associated with his firm since its inception in 1932. He was always active in association work at both regional and national level. He had served as a director and president of the Northwest Canners Association, and his record of service with the N.C.A. was impressive including Chairmanship of the old Pea Section in 1941; membership in the War Council of 1942 and the Resolutions Committee, 1943-44. He had been elected to the Board of Directors four times during the period 1946-57.

Although Mr. Jones had resigned as general manager of his company in 1959, he had remained in the post of director and member of the executive committee. He was the firm's first treasurer and became general manager in 1934. The cannery at Walla Walla had pioneered the food processing industry in the Blue Mountain region. Under his management the plant had expanded several times and products of fields and gardens in the area have been purchased from growers for nearly 30 years.

His business career started in Seattle in steamship shipping. He also was active in the construction business.

Mr. Jones was born in Walla Walla and attended high school and Whitman College there. He was always a substantial supporter of the college, serving as a member of the Board of Overseers, a trustee and member of the Finance Committee. He was active in many civic organizations, including Rotary, the Elks Lodge, and the Chamber of Commerce.

U. S. Standards for Grades of Canned Green and Wax Beans

The Agricultural Marketing Service of USDA has revised the U. S. standards for grades of canned green beans and canned wax beans.

Adjustments have been made in the recommended drained weights for certain styles, such as whole and vertical packs. In some container sizes the weights have been lowered slightly to facilitate packing the product without breaking the beans.

Defect allowances within each respective grade classification remain unchanged from the standards which have been in effect since March, 1953. Specific limits on long stems and blemished units are more restrictive, particularly for Grade A.

The revised grade standards were published in the *Federal Register* of June 22 and will be effective 30 days thereafter.

New Member of N.C.A. Staff

Viola M. English has been appointed Staff Assistant of the N.C.A. Consumer Service Division. She fills the position left vacant when Miss Moselle Holberg resigned to return to college teaching.

Miss English received a B.S degree in Home Economics from Southeast Missouri State College and has taken advance courses at Boston University and the Carnegie Institute of Technology. She is a member of the American Home Economics Association and of Kappa Omicron Phi, National Home Economics Honorary Fraternity.

Before joining the N.C.A. staff, Miss English held an administrative position with the Stouffer Corporation. Having carried out assignments in many departments, she most recently has had charge of the installation of food services in new locations.

The Progressive Farmer

Lena Sturges, associate editor, features canned foods in her article, "Outdoor eating can be so much fun," in the July issue of *The Progressive Farmer* magazine.

Miss Sturges says, "You don't really need an excuse to eat your meals outdoors, although this is fast becoming one of our most popular methods for summer entertaining. Members of the family can make any meal a party just by eating on the patio, or under the trees in the back yard. Any food that pleases the family at the dining table will be acceptable at the picnic table. Fresh air and sunshine have a way of whetting appetites, so fill up the picnic basket and give the family a treat."

Recipes using canned foods include All-Purpose Barbecue Sauce, ketchup and tomato juice; Smoky Barbecue Sauce, ketchup; Grilled Meat Sticks, luncheon meat; and Tasty Corn Scramble, whole kernel corn and mushrooms.

The article is attractively illustrated with a black and white photograph showing Grilled Meat Sticks, Tasty Corn Scramble and canned fruit and vegetable juices.

Radiation Preservation of Food

W. E. Perkins, head of the bacteriology department at the N.C.A. Berkeley Laboratory, participated in a conference on the Radiation Preservation of Foods in Chicago June 6-8 at the invitation of the National Academy of Sciences–National Research Council.

On the first day scientists representing all phases of the radiation preservation program administered by the QM Food and Container Institute reported on the progress of their research. The second and third days were devoted to smaller discussion groups.

Representatives of the Institute reported that they expect eventually to sterilize a variety of meat products in cans for the armed forces by means of ionizing radiations. A radiation research facility is now under construction at Natick, Mass., which will facilitate large experimental packs of chicken, pork and beef products.

Actual distribution of irradiated foods must await extensive animal and human feeding tests, however.

U. S. Standards for Grades of Canned Apricots and Peaches

The Agricultural Marketing Service of USDA has amended the U. S. standards for grades of canned apricots and canned clingstone peaches.

The amendments for both products provide for (1) revised recommended drained weights, slightly decreased for canned apricots, increased slightly for canned clingstone peaches; and (2) a fill weight procedure for statistically ascertaining the weight of fruit in the cans before they are sealed and processed.

The amendments provide for a minimum drained weight that individual containers should meet, as well as the average for all the containers in the samples which has been in the standards.

The amendments to the grade standards were published in the *Federal Register* of June 22; those for canned apricots became effective immediately, and those for canned clingstone peaches will be effective 30 days after publication.

TABLE OF CONTENTS

PAGE

Congress

Bills introduced to authorize marketing orders for apples 197
USDA appropriations 197

Death

F. Lowden Jones 199

Foreign Trade

1960 exports of canned foods by quantity and value 198

Personnel

S. R. Smith appointed 198
New member of N.C.A. staff 200

Procurement

N.C.A. committee studies MSSA inspection requirement 197

PAGE

Publicity

The Progressive Farmer 200

Research

USDA advisors urge research on nutrition, consumer use 197
Radiation preservation of food .. 200

Standards

U. S. standards for grades of canned green and wax beans .. 200
U. S. standards for grades of canned apricots and peaches ... 200

Statistics

Stocks of canned foods on June 1 and season shipments 199
Production and utilization of sour cherries 199
Meat canned in May 199